

Kestrel Vintners: 2007 Viognier



- WINERY:** Owners John and Helen Walker set out to craft superior wines at reasonable prices that would rival the best Washington wineries. To achieve this goal they selected an outstanding staff and encouraged them to be creative. They have 160 acres of Estate vines in Yakima Valley and access to several other prominent vineyards. Their winery opened in 1999.
- DESCRIPTION:** The color is almost clear; there is just a hint of yellow to it. The aromas are clean and fresh with overtones of citrus, honeysuckle, lemon grass, mandarin, gooseberry, star fruit, guava, jasmine, and caramelized sugar. The flavors echo the aromas. The body is rich and perfectly balanced, with the combination of bright fruit and crisp acidity. This wine pairs well with simply prepared foods such sautéed seafood or chicken, seasoned with fresh fragrant herbs, like tarragon or basil.
- GRAPES:** The 2007 Viognier was produced exclusively from the renowned Kestrel View Estate Vineyard, which is located high on the Roza, six miles North of Prosser. The Viognier was planted in 1999, and is positioned in the Northern portion of the vineyard where the soils are shallow and stony. This allows for excellent drainage, which provides the ability to control the vigor of the grape by applying just the right amount of water. This ensures a very uniform vineyard; the greatest wines are produced from vines that show little variability.
- WINEMAKING:** The fruit was hand picked and sorted. The quality was excellent. The tiny golden berries were translucent, allowing you to see the tiny seed inside each fruit. The whole clusters were pressed, whereby the juice was chilled and then settled for several days prior to being racked to a different tank. Two-thirds were fermented at 53 degrees until dry. The remaining one-third was racked to neutral barrels where it was fermented and aged until it was bottled. By fermenting in stainless at very cool temperatures the natural fruit characteristics of the Viognier grape are preserved, and by fermenting in oak the structure and balance are enhanced.
- BLEND:** 100% Kestrel View Estate Vineyard Viognier
- ANALYSIS:** pH: 3.37, T.A.: 9.35%, Alcohol: 13.9%, Residual Sugar: 0.2%
- RELEASE:** March 2008
- PRODUCTION:** 605 cases

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